

Recipes. Coupons. And 50 Miles Towards The Marlboro Country Cookbook.



These recipes give you just a taste of *The Marlboro Country Cookbook* – a hardbound book filled with over 150 pages of ideas for everything from breakfasts to high country cooking and menus for special occasions. All yours, just for saving the Miles on the side of every Marlboro pack.

So take advantage of the 50 Bonus Miles Credit and the four valuable coupons you'll find below. And start enjoying all the flavor of the West.



ONE PAN CAKE

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|---------------------------|-----------------------------|
| 2½ cups all-purpose flour | 2 Tbsp. cider vinegar |
| 1½ cups sugar | 1 Tbsp. vanilla |
| ½ cup cocoa | 2 cups cold coffee or water |
| 2 tsp. baking soda | ½ cup sugar |
| ½ tsp. salt | ½ tsp. cinnamon |
| ½ cup vegetable oil | |

Stir together flour, 1½ cups sugar, cocoa, soda and salt in an ungreased 12x8-inch baking pan. Make 3 wells in the mixture; pour oil in one, vinegar in one and vanilla in one.

Pour in coffee and stir all with a fork until well mixed. Spread into an even layer.

Combine ½ cup sugar and cinnamon; sprinkle half over batter.

Bake in a 350° oven for 35 to 40 minutes. Sprinkle remaining cinnamon sugar over hot cake. Cool 15 or 20 minutes before cutting.

MAKES 6 TO 8 SERVINGS.

CYCLONE CHILI

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|--|--------------------------------|
| 2 lbs. beef chuck, cut into ½-inch cubes | 1 8-ounce can tomato sauce |
| 2 to 4 Tbsp. olive oil | 1½ cups beef broth |
| 4 to 6 fresh jalapeño peppers | 3 Tbsp. chopped fresh cilantro |
| 1 medium onion, chopped | 1 Tbsp. paprika |
| 2 cloves garlic, minced | 2 tsp. crushed cumin seeds |
| ½ sweet green pepper, chopped | ½ to 1 tsp. salt |
| 8 or 10 tomatoes | ½ tsp. cracked black pepper |

Brown beef in hot oil in a large heavy kettle. Dice jalapeño peppers, discarding seeds and membrane. Add to beef with onion, garlic and green pepper.

Husk tomatoes, wash and chop. There should be about 1½ cups; add to beef mixture. Add tomato sauce, beef broth, cilantro, paprika, cumin seeds and seasonings; bring to a boil.

Reduce heat and simmer for about 2 hours, or until beef is very tender.

MAKES 4 OR 5 SERVINGS



Light: 10 mg. "tar," 0.9 mg. nicotine av. per cigarette by FTC method.

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